## AMENDMENTS TO THE SPECIFICATION

Please replace paragraphs [0012] and [0025] with the following amended paragraphs, respectively:

--1) There are no handling and biting difficulties as in prior art wafers because the diameter of the top of the cone is [[is]] sufficiently small to fit into one[[']]s mouth for biting the filling. In this respect, PCT patent application WO 99/31996 teaches away from the present invention by stating that these difficulties can be solved by using a fan-shaped wafer instead of a cone-shaped wafer as in our invention.—

-- A single bite-size product weighing 11.5 grams is prepared from a sugar wafer cone weighing 3.4 grams, filling with 7.0 grams of a tempered semisolid mass comprising a blend of 72% milk chocolate and 18% of a non-lauric vegetable fat (partially hydrogenated cottonseed and soybean oil) and 10% crisped rice, doming to give the appearance of an ice cream cone and allowed to harden. Finally, the filled cone is dipped in 1.1 grams of tempered milk chocolate to coat the top[[s]].--